

Claims

1. Food product comprising a fat continuous emulsion, wherein the emulsion comprises a material comprising one or more organic compounds, said material being obtainable as an extract from pine needles.
5
2. Food product as claimed in Claim 1, wherein the extract is an aqueous extract.
- 10 3. Food product according to Claim 1 or Claim 2, wherein the material comprises at least 2 components A and B, wherein A is a compound that is obtainable from a mixture of A and B by elution from a silica column using 100 % methanol as eluent and B is a compound obtainable from the same silica column using methanol/water mixtures (5-40 %) in a series of
15 subsequent elutions.
4. Food product according to Claim 3, wherein compound A is selected from the group consisting of phytosterols, polyphenols, bioflavonoids, tannins, organic acids and their complexes, and minerals.
20
5. Food product according to Claim 3 or Claim 4, wherein compound B is selected from the group consisting of amino acids, peptides, proteins, quercetin, terpenoids, flavonol glycosides, biflavones, proanthocyanidins, polyprenols, lignans and minerals.
25
6. Food product according to Claim 1 or Claim 2, which comprises at least one compound A selected from the group consisting of phytosterols, polyphenols, bioflavonoids, tannins, organic acids and their complexes, and minerals, and at least one compound B selected from the group consisting of amino acids, peptides, proteins, quercetin, terpenoids,
30

flavonol glycosides, biflavones, proanthocyanidins, polyphenols, lignans and minerals.

7. Food product according to any one of Claims 3 to 6, wherein A is present
5 in the material in an amount of from 5 to 60wt %, preferably 10 to 50 wt%, most preferably 15 to 40wt% and B is present in the material in an amount of from 1 to 15wt %, preferably 2 to 12 wt %, most preferably 3 to 10 wt%, all percentages being based on total weight of the material.
8. Food product according to any one of Claims 1 to 7, wherein the material
10 contains compounds of the isocupressic acid family in an amount of less than 0.01 wt%, preferably less than 0.005 wt%, most preferably less than 0.003 wt%.
9. Food product as claimed in any one of Claims 1 to 8, wherein the fat
15 continuous emulsion has a fat content of from 0.5 to 99.5 wt%, preferably 20 to 85 wt%, most preferably 30 to 80 wt%.
10. Food product according to any one of Claims 1 to 9, which is a margarine,
20 a low fat spread, a bakery spread or a cooking spread.
11. Food product according to any one of Claims 1 to 10, wherein the fat
25 phase displays a solid fat content (measured by NMR on a non-stabilised fat) at 5°C (=N5) of >10, preferably >20, and a solid fat content at 35°C (=N35) of <20, preferably <10, most preferably <5.
12. Food product according to any one of Claims 1 to 11, comprising fat and water and having a fat content of from 0.5 to 99.5 wt %, wherein the fat phase comprises at least two components (D) and (E), (D) having an

N20>20 and (E) having a content of mono- and di-unsaturated fatty acid residues of at least 25 wt%.

13. Food product according to Claim 12, wherein component (D) is selected
5 from the group consisting of palm fractions, interesterified hardened palm oil and hardened palm kernel oil and fractions thereof, interesterified mixtures of liquid oils and hardened liquid oils, interesterified fractions of palm kernel oil and palm oil, particularly palm kernel stearine and palm oil stearine, and fractions thereof, and fats containing at least 20 wt % of SUS
10 triglycerides.
14. Food product according to Claim 12 or Claim 13, wherein (E) has a content of mono- and di-unsaturated fatty acid residues of from 55 to 95 wt%.
15. Food product according to any one of Claims 12 to 14, wherein component (E) is selected from the group consisting of sunflower oil, high oleic sunflower oil, rape seed oil, high oleic rape seed oil, palm oil olein, corn oil, soybean oil, high oleic soybean oil.
20. Food product according to any one of Claims 1 to 15, which is essentially free of trans fatty acids.
25. Food product as claimed in any one of Claims 1 to 16, wherein the material is present in the product in an amount of from 0.05 wt% to 10 wt%, based on the total weight of the product.
30. Food product as claimed in any one of Claims 1 to 17, for use to lower blood pressure in mammals, particularly humans.

19. Food product according to any one of Claims 1 to 17, which has one or more of the following properties compared to a corresponding product that does not contain the material: increased hardness, improved texture, increased aeration, improved spreadability, improved oral properties, improved mouthfeel, improved flavour impact, better colour, improved viscosity, increased ease of processing and improved health properties.
- 5
20. Food product according to any one of the preceding claims wherein the material comprises shikimic and/or quinic acid.
- 10
21. Food product according to any one of the preceding claims wherein the material comprises shikimic acid in an amount of from 10 % to 50 % by weight of the composition.
- 15
22. Food product according to any one of the preceding claims wherein the material comprises quinic acid in an amount of from 5 % to 30 % by weight of the composition.